

INSTRUCTIONS FOR THE USE AND CARE



**ZANUSSI**

**ELECTRIC COOKER**  
**ZCE 7000 W**  
**ZCE 7000 B**



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# WARNINGS

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It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.

**THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY. YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.**

This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.

Any installation work must be undertaken by a qualified electrician or competent person.

It is dangerous to alter the specifications or modify the product in any way.

This appliance should be serviced by an authorised Zanussi Network Service Centre, and only genuine Zanussi spare parts should be used.

Unstable or misshapen pans should not be used on the burner as unstable pans can cause an accident by tipping or spillage.

Cookers become very hot with use, and retain their heat for a long period after use. Children should be supervised at all times and should not be allowed to touch the hot surfaces or be in the vicinity when in use or until the appliance has cooled after use.

If the appliance is fitted with a lid, this is designed as a dust cover when closed, and as a splash-back when open. Do not use for any other purpose.

After using the cooker, the glass lid fitted **MUST NOT** be closed until the hob and oven are completely cold. If you lower the glass lid when the hob or oven are still hot or warm, the glass may shatter and could cause injury.

Always remove any spillage from the surface of the cover before removal or opening (if applicable), and the appliance should be allowed to cool before replacing or closing the cover.

Always ensure that the control knobs are in the "off" position when not in use.

For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or foodstuffs could result in a fire.

This appliance has been designed for cooking edible foodstuffs only, and must not be used for any other purposes.

Always ensure that the oven vent which is located at the centre back of the hob is left unobstructed to ensure ventilation of the oven cavity.

Never line any part of the oven with aluminium foil.

Easy clean liners should never be cleaned with any other than detergent water (see Cleaning Instructions).

This appliance is heavy, and care must be taken when moving it.

Before any maintenance or cleaning work is carried out on the appliance, always take out the plug from the wall socket.

Ensure that the anti-tip oven shelves are put in place in the correct way (see instructions).

The storage drawer located beneath the oven may become hot whilst the oven is in use, only oven-proof dishes should be stored in the drawer, and care should be taken when removing any items. Do not store combustible materials in the drawer.

Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or more serious malfunctioning. Refer to your local Zanussi Service Centre. Always insist on genuine Zanussi spare parts.

Read the Instruction book before Installing and using the appliance.



This appliance complies with the following **E.E.C. Directives**:

- 73/23 - 90/683 (Low Voltage Directive);
  - 89/336 (Electromagnetical Compatibility Directive);
  - 93/68 (General Directives)
- and subsequent modifications.

## DOOR KIT FOR ELECTRIC OVEN c.n. 35791

Our appliances are approved according to the European Safety Standards (CE). For a better children protection from heat coming from the oven door it is advisable to use an accessory easily applicable to the appliance. This accessory is available by our Service Centres and can be requested stating the number of PROD. NO. shown on the working platelet. The assembly instructions are included in the accessory.

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**These instructions must be followed only in the destination countries whose symbols of identification are shown on the handbook cover and on the machine unit.**

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## **Warning**

Please remember that an appliance used for cooking does get hot, so make sure that children are kept well away.

## **Important**

Where the cooker is fitted with a lid, the lid must be completely raised before the cooker will function.

## **Note:**

If you require service, you must quote the model number (see front cover), and the serial number, refer to your supplier or local Zanussi Service Force Centre



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# INSTALLATION

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It is mandatory that all operations required for the installation be carried out by QUALIFIED PERSONNEL in accordance with existing rules and regulations.

The relevant instructions are to be found in the separate installation manual.

Please ensure that when the appliance is installed, it is easily accessible for the engineer in the event of a breakdown.

This appliance meets the requirements laid down in EEC Directive No. 89/336 relating to the suppression of radio and TV interferences.

**WARNING:**  
**THIS APPLIANCE MUST BE EARTHED.**

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## TECHNICAL DATA

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Model Number: **ZCE 7000 W**  
**ZCE 7000 B**

### Dimensions (does not include protrusion of knobs)

Height	900 mm
Depth	595 mm
Width	597 mm
Oven Capacity	1.9 Cu. ft

### Hob

Rear left heat area	145mm	(N) 1000 W
Front left heat area	180mm	(R) 2000 W
Rear right heat area	180mm	(N) 1500 W
Front right heat area	145mm	(R) 1500 W
Maximum power absorbed	145mm	6000 W

### Oven

Oven element	2500 W
Convection fan	30 W
Convection fan rating	2000 W
Oven lamp	15 W
Maximum power absorbed	2.545 kW

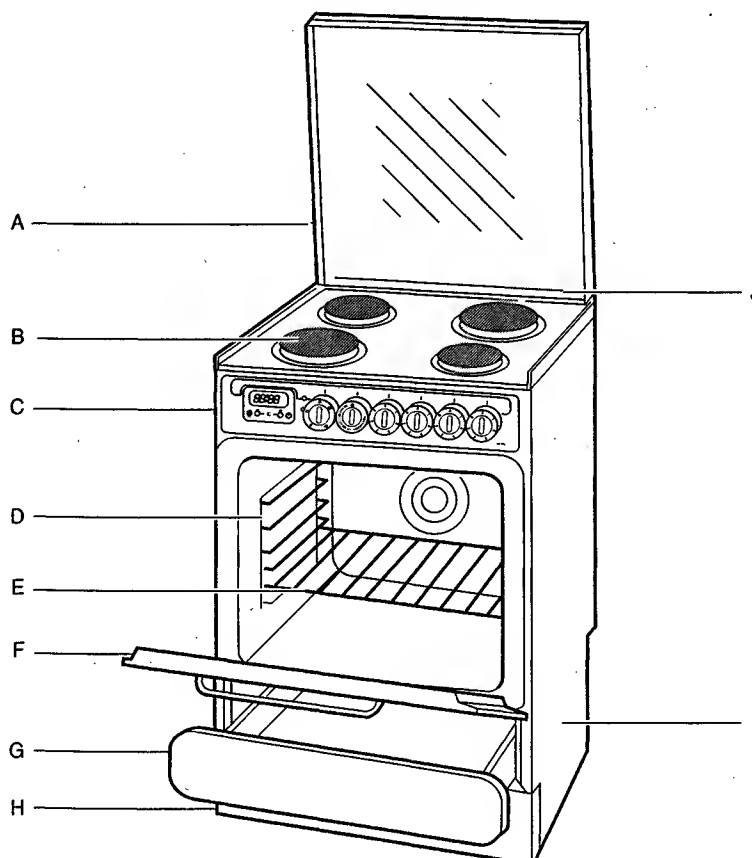
Power supply (50 Hz)	240 V
Total appliance rating	8.545 kW

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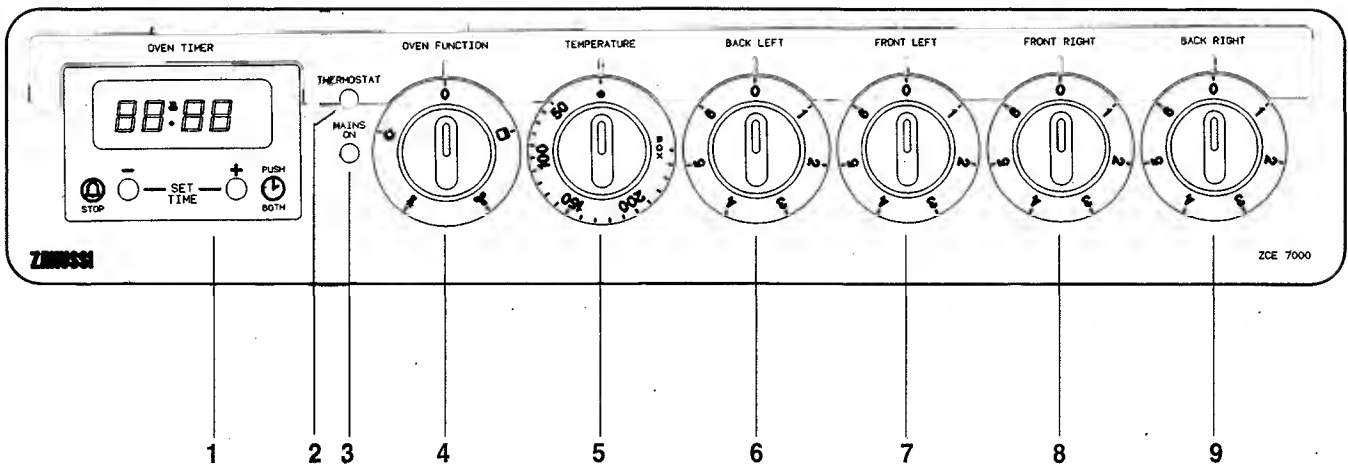
## COOKER FEATURES

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- A. Glass lid
- B. Hob with electric plates
- C. Control panel
- D. Shelf supports
- E. Shelves
- F. Oven door
- G. Removable drawer
- H. Front panel
- I. Base
- J. Electric cut-off

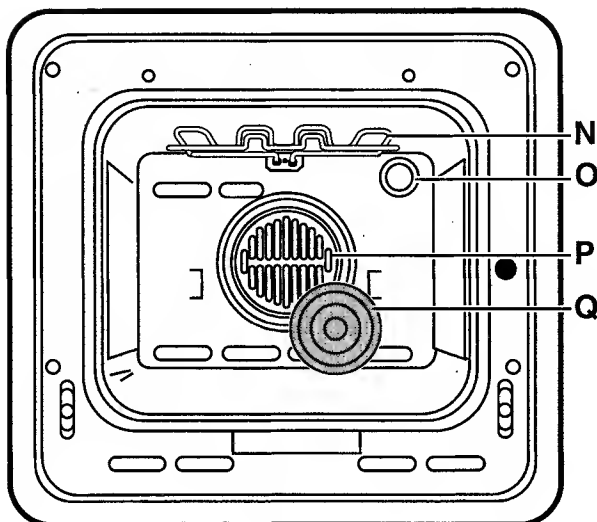
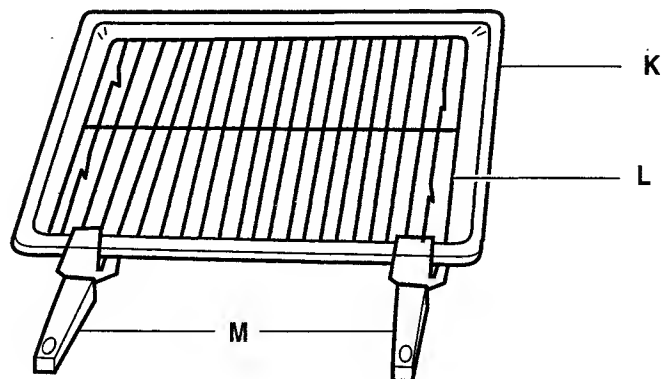


## CONTROL PANEL



1. Electronic minute minder
2. Thermostat control light
3. Mains on light
4. Oven selector knob
5. Oven thermostat knob
6. Rear left heat zone control knob
7. Front left heat zone control knob
8. Front right heat zone control knob
9. Rear right heat zone control knob

- K. Grill/roasting pan  
L. Reversible grill trivet  
M. Removable handles (2)



- N. Grill  
O. Oven light  
P. Fan  
Q. Filter

# USING THE OVEN

## When the appliance is first installed

Once the oven has been installed, it is important to remove the protective materials, which were put on in the factory.

## Before using your oven

Switch the oven control to MAX. and leave it to run empty, for 30 minutes to remove any unpleasant new smells.





## USING THE OVEN

This is the Thermaflow system of cooking. The heat source comes from a circular element surrounding the fan behind the back wall of the oven. The fan, which comes on automatically when the oven is turned on, distributes the warm air all around the oven so that the entire cavity is heated up evenly enabling foods to be cooked in approximately the same time, regardless of their position within the oven.

Foods of different types may be cooked together provided they require the same cooking temperature and there is very little flavour transference. The speed of heating up the oven cavity is so fast that it is not usually necessary to pre-heat the oven. Most normal types and materials of cooking utensils can be used. During cooking, the door should be opened as little as possible to avoid heat loss and so excessive electricity consumption.

The oven light comes on automatically when the oven is turned on, as does the on/off pilot light.

### Oven control knob

-  **LIGHT** - Oven light, this will come on automatically whenever the oven is in use.
-  **DEFROST** - Defrost setting, (NB: This is NOT a cooking position). This position is intended to assist in thawing of frozen foods.
-  **COOK** - Thermaflow cooking; this fan ducted system will allow you to roast and bake at the same time with very little flavour transference, and on any shelf.
-  **GRILL** - The grill cannot be used at the same time as the oven. **The oven door must be closed when grilling.**

### Warning

Do not place pans, dripping pans, biscuit pans or aluminium foil on the oven bottom. This could cause a heat build up which could affect the baking results and damage the oven enamel.

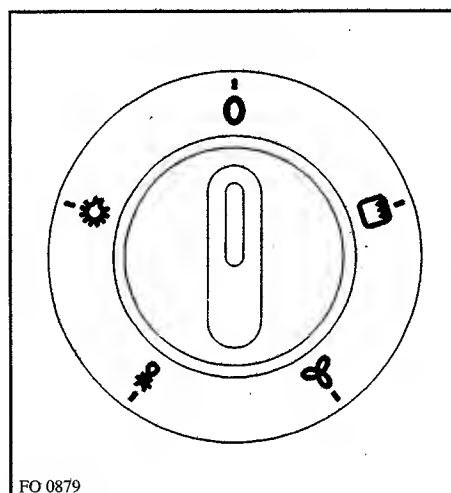


Fig. 1

## Thermostat control knob (Fig. 2)

By turning the thermostat control knob clockwise, you select the cooking temperature. The temperature selection starts at 50°C and is marked in 10°C increments up to Maximum, where the temperature at the centre of the centre of the oven will reach approximately 280°C. The thermostat controlling the temperature is totally variable so it is possible to select temperatures between those marked. The MAX. setting is particularly suitable for grilling. Once the oven temperature has been selected, the temperature light will come on and remain on until the oven has reached the correct temperature; after that, it will come on and off with the thermostat showing how the temperature is being maintained.

During cooking the oven door should be opened as little as possible to avoid heat loss and so excessive electricity consumption.

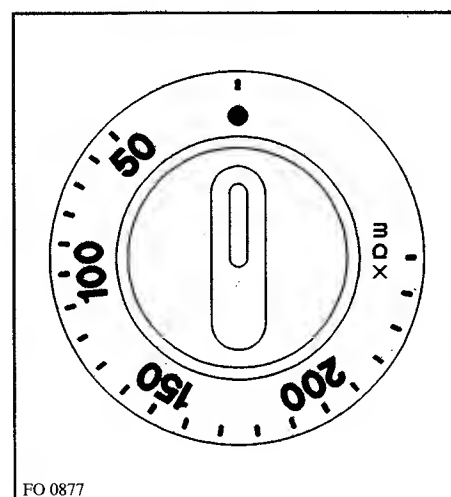


Fig. 2

## Using the grill

To switch on the grill, turn the oven control knob to GRILL, then turn the thermostat knob to the required temperature setting.

Foods to be grilled should be placed on the wire trivet in the grill pan, the trivet can be positioned either way up to give the required distance from the element.

## Caution

**The appliance must never be left unattended whilst grilling.**

## Note:

We recommend that you wipe fat splashes off the grill element **when it is cold** in order to prevent smoking from the fat as it burns off when the grill is next used.

## Important

Your oven door is fitted with hinges, giving two door positions, fully open or fully closed.

**When grilling, the oven door must be closed.**

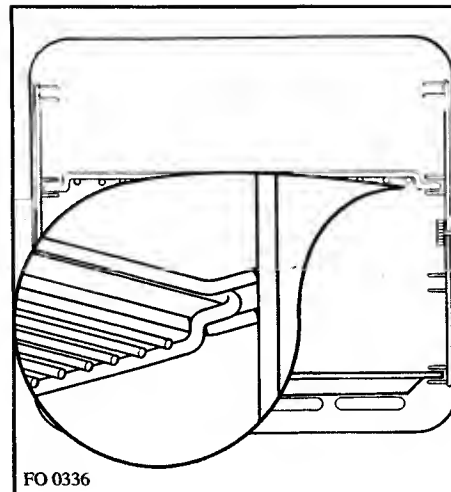
Grilling with the door open could cause areas of the oven to become excessively hot as well as reducing the performance, efficiency and economy of the grill.

## Safety thermostat

Should the main oven thermostat fail, the oven is protected by a safety thermostat which will operate if the temperature within the oven reaches too high a level. Once the temperature has returned to a safe level, the safety thermostat will switch back on and the oven will re-start. In cases where there is a permanent failure it is necessary to contact the Zanussi Network Engineer.

## Shelves and runners

This Zanussi cooker has four shelf positions. The anti-tip feature is achieved by the closeness of the shelf runners. The auto-stop feature is achieved by two metal stops fixed to the shelves, as the shelf is moved in and out, the metal stops catch on the bottom of any pair of shelf runners. If the shelf is wrongly positioned, these stops will not catch, therefore it is important to position the shelves as shown in Fig. 3.



**Fig. 3**

## Storage Drawer

The storage drawer is located underneath the oven cavity. During cooking the storage drawer may become hot if the oven is on high for a long period of time, therefore flammable materials such as oven gloves, tea towels, plastic aprons etc. should not be stored in the drawer. Oven accessories such as baking sheets, will also become hot, therefore care should be taken when removing these items from the drawer whilst the oven is in use or still hot.



# ELECTRONIC MINUTE MINDER

1. ( - ) DECREASE CONTROL AND MINUTE MINDER SETTING BUTTON.

2. ( + ) INCREASE CONTROL.


(  ) COOKING SYMBOL.

(  ) CLOCK SETTING CONTROL.


(  ) MINUTE MINDER SYMBOL.

The electronic minute minder can indicate the time of day, operate as a minute and it can be used to time and switch off the oven.

## 1. SET THE TIME OF DAY

When the electricity supply is first switched ON, the display will flash both **88:88** and (  ). See Fig. 6.1.

Press buttons (1) and (2) together. The display will read 12:00. See Fig. 6.2.

Within 5 seconds, press and hold either button (1) to decrease or button (2) to increase the time until the correct time of day on the 24 hour clock is reached, e.g. 14:30. The cooking symbol (  ) will go out. See Fig. 6.3.

**Note:** The increase and decrease control buttons operate slowly at first and then more rapidly. They should be pressed separately.

## 2. THE MINUTE MINDER

### IMPORTANT

The minute minder can be used to time a set cooking period. At the end of the cook time the minute minder will automatically switch off the oven if in use.

The minute minder gives an audible reminder at the end of any period of cooking up to 23 hours and 59 minutes.

To set, press button (1) and the display will read **0:00**. See Fig. 6.4.

Release button (1) and press and hold button (2). The display will count up in one minute intervals until the interval to be timed is reached e.g. 30 minutes, see Fig. 6.5. If necessary, press and hold button (1) to achieve the correct time interval.

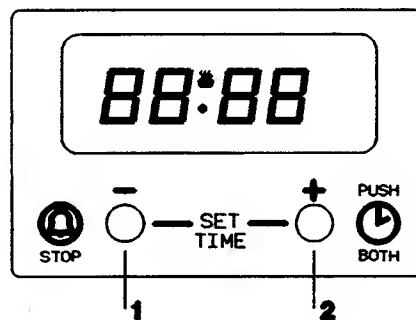


Fig. 6

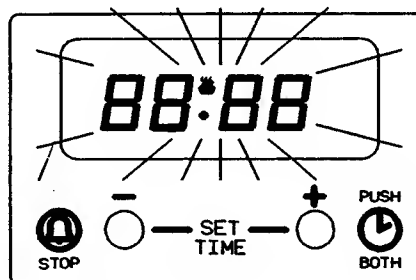


Fig. 6.1

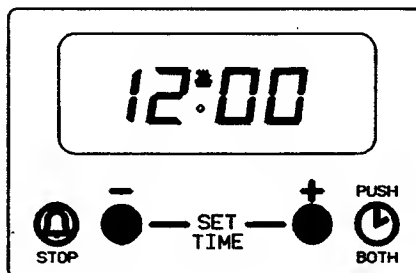


Fig. 6.2

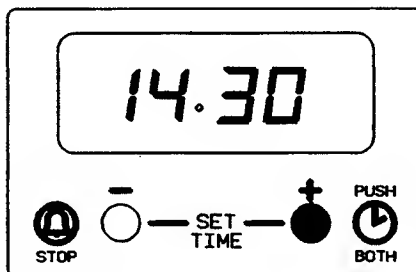


Fig. 6.3

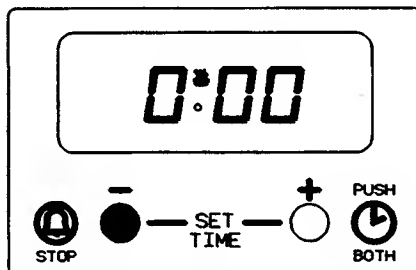


Fig. 6.4

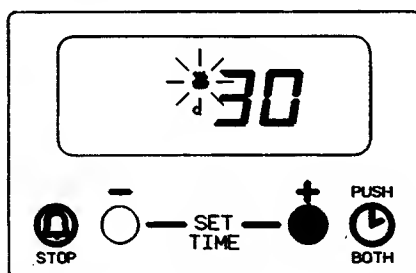


Fig. 6.5

The minute minder will begin to count down once set. At the end of the timed period, the minute minder will click, switching the oven OFF in use.

An audible signal will sound for up to 30 seconds. The display will flash showing the time of day. See Fig. 6.6.

To stop the sound and flashing, press button (1). The display will stop flashing and show the time of day, e.g. 15:00. The cooking symbol (🔥) will go out. See Fig. 6.7. If using the oven it will come on again once button (1) has been depressed. When cooking is complete remove food and turn OFF oven temperature control.

### 3. TO CANCEL THE MINUTE MINDER

Press and hold button (1) and the display will count down in one minute intervals to 0:00. See Fig. 6.8. Release button (1).

If the oven is in use this will switch OFF after a few seconds.

To reset the time of day, press button (1) and (2) together. See Fig. 6.9.

### 4. THINGS TO NOTE

1. If at first you do not set the time of day correctly, reset the clock by pressing and holding button (1). The display will count back to 00:00. Release the button. After a few seconds, the display will reset to show 12:00. To reset the time of day, follow the procedure laid down in point 1 on page 13.
2. The time of day must be set before the oven will operate. There will be a few seconds delay before the oven switches on.
3. The minute minder function controls the main oven only and will switch the oven OFF at the end of a timed period. This function is useful if you want to begin cooking now and have the oven switch OFF automatically.
4. If you have used the minute minder to time food cooking in the oven you will need to reset the timer by pushing both buttons before the oven can operate again.

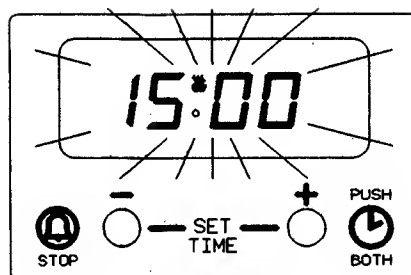


Fig. 6.6

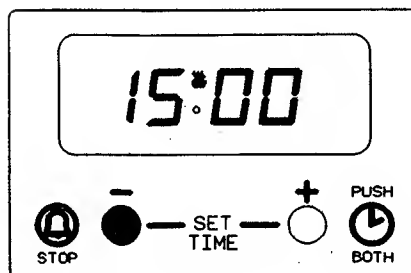


Fig. 6.7

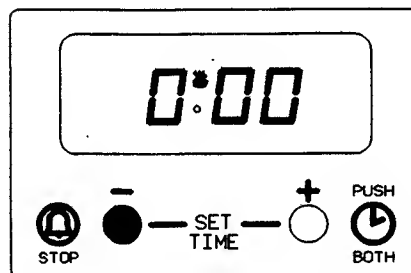


Fig. 6.8

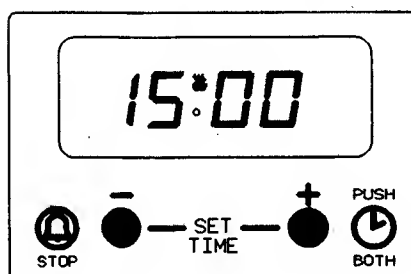


Fig. 6.9

# ELECTRIC PLATE HOBS

The control panel incorporates knobs to operate the four heating elements. There are two different types of plates.

## Normal plate

This is a 7 position control knob: 0 - "off" and 1-6 indicate the levels of power up to the maximum.

## Rapid plate

This type is indicated by a red circle in the middle of the plate.

This red circle is painted on and may come off completely over a period of time.

A rapid plate will heat up much more quickly than a normal plate, and the knob is again a 7 position one (Fig. 4).

Saucepans suitable for use on solid plate hobs should have several characteristics:

- They should be fiarly heavy duty.
- They should fit the heat area exactly, or be slightly larger (for efficient use), NEVER smaller.
- They should have a flat base to ensure good contact with the plate (Fig. 5). This is particularly important when using pans for high temperature frying or pressure cooking.
- They should be of a suitable size to contain the food in order to avoid liquids being spilt onto the plates.

**Never leave the plates on without a pan on them or with an empty pan on them.**

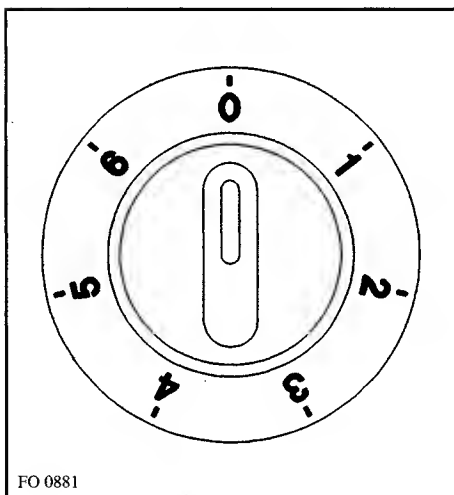


Fig. 4

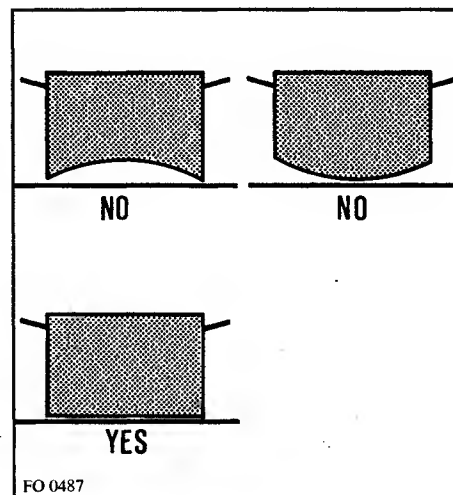


Fig. 5

# MAINTENANCE AND CLEANING

## Cleaning your solid plate hob

The enamelled parts of the hob should be cleaned with a soft cloth soaked in warm detergent water, for more stubborn marks, a light scouring cream may be used.

Spills onto the actual plate should be removed using warm water and a soft brush, e.g., a toothbrush. To keep the plates looking as new, hob plate conditioner can be purchased from most hardware stores. (Follow the manufacturers' instructions for use).

Alternatively, wipe the plates with a drop of olive oil on a kitchen towel.

It is important to note that the plate will smoke a little and produce a slightly unpleasant odour when next used.

## Grease filter

When roasting meat, be sure to install the special grease filter to protect the fan in the rear wall of the oven from fat splashes.

After roasting is completed, remove the grease filter and clean thoroughly with warm water. As it is stainless steel, you can safely wash it in the dishwasher.

To remove the grease filter, pull up the protruding tongue and then pull the filter outwards removing it from the rear panel (Fig. 6).

To replace the filter, hold the protruding tongue and slide down onto the slots in the rear wall of the oven so that it clips on.

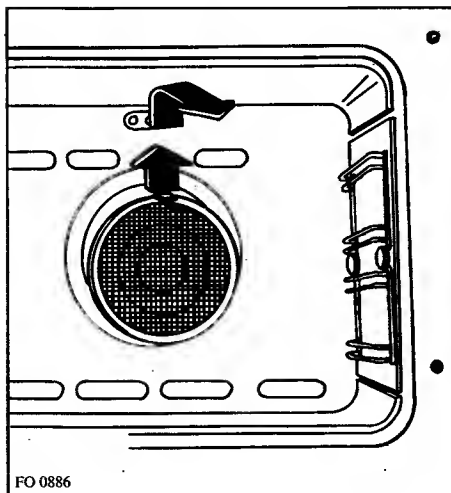


Fig. 6

## Oven door (Glass)

This should be cleaned with a soft cloth soaked in warm detergent water. Do not use abrasive scourers or steel wool.

## Shelves and shelf supports

To clean the chrome parts of the oven, soak in warm detergent water and remove stubborn marks with a dampened non-stick pan scourer.

Rinse well and dry with a soft cloth. **Do not use abrasive scourers or steel wool.**

## Oven Cavity

The enamelled oven cavity is best cleaned whilst still warm.

It is preferable/advisable to wipe the oven door with a soft cloth soaked in warm detergent water, after each use. However, occasionally, it will be necessary to do a more thorough cleaning using a proprietary oven cleaner. **Do not use aerosol oven cleaners, abrasive scourers or steel wool.**

## Stay clean Special oven linings (Optional accessory kit)

On the interior walls of this oven model, it is possible to fit coated liners. These are known as 'stay clean' or 'easy care'. To obtain the maximum efficiency from your liners, follow the guidelines carefully for their use and care.

The linings are coated with a special substance which helps to clean itself by a process of oxidization. Although the linings will not remain absolutely spotless, they will reduce your oven cleaning chores considerably when used in the correct way.

The linings work most effectively if the splasher are kept to a minimum, and the soil is not allowed to build up, as this will retard the cleaning action. If the oven has been used at low temperatures, it should be heated for one hour on 200°C.

**Never use abrasive scourers, steel wool pads or an aerosol oven cleaner on the coated linings.**

## Removing/replacement of the 'stay clean' oven liner panels

It is not necessary to disconnect the appliance from the electricity supply when removing the side panels.

However, you must disconnect the electricity supply, before attempting to remove the back panel, by turning off at the wall socket or cooker box and removing the plug from the wall.

Occasionally it will be necessary to remove the oven liner panels to facilitate oven cleaning. To do the, proceed as follows:

1. Unscrew the ring nuts, securing the side runners, and remove the runners (Fig. 7).

2. Slide the side panels toward yourself to release them from their retaining pins, then lift away from the oven wall (Fig. 8).
3. Make sure that the electricity supply to the appliance is disconnect/ Then using a suitable Philips screwdriver, unscrew the four fixing screws on the back panel (Fig. 9). This is a good opportunity to clean the rear side of the back panel.
4. To replace the panels, reverse the above procedure.

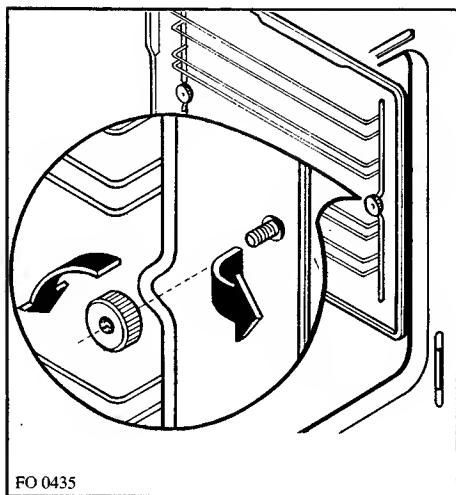


Fig. 7

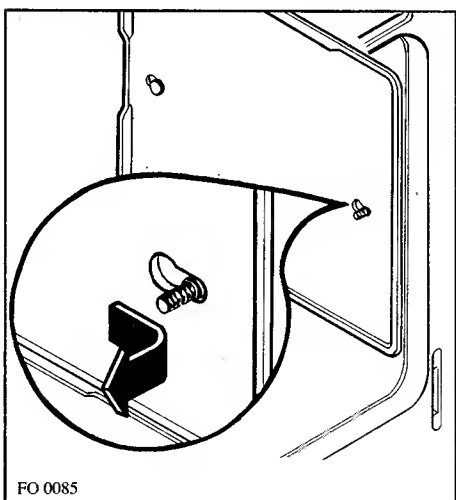


Fig. 8

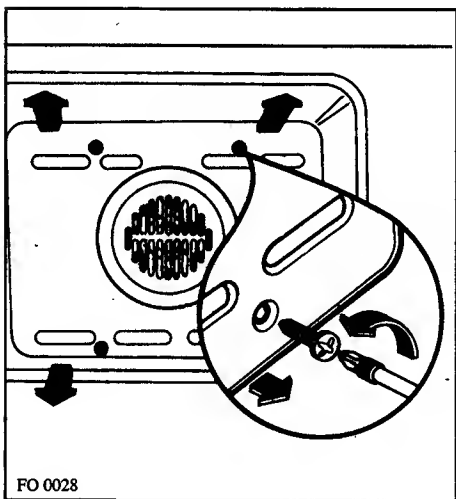


Fig. 9

**Warning:**

Before removing the back panel, the oven must be disconnected

To remove the back panel, use a screwdriver (Fig. 9).

Wash the panels with very hot water and a detergent using a soft cloth.

If the shelf supports become very soiled, use a standard caustic product specially made for cleaning ovens. If you use an oven spray cleaner, be careful not to spray it on the oven fan and on the thermostat feeler.

**Removing the oven door (Fig. 10 & 11)**

**Warning:**

It is important that the retaining discs are fully turned and located as the hinges are under high sprung tension.

1. Open the door completely so that it is in the horizontal position.
2. Raise the two bars.
3. Raise the door halfway.
4. At this stage, claps the two hinges on either side of the door together simultaneously. The door can then be removed by pulling on and downwards., maintaining the angle.

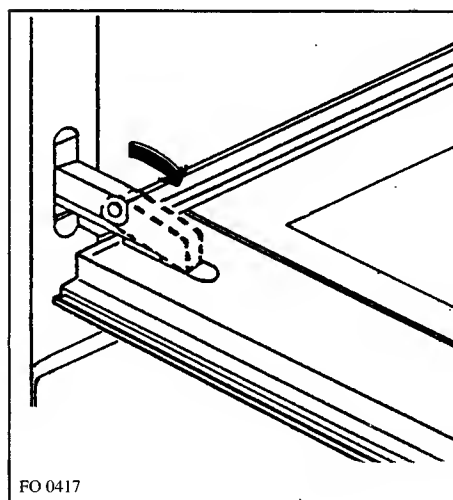


Fig. 10

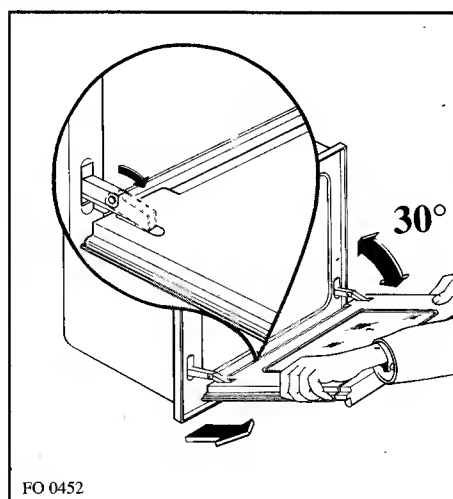


Fig. 11

### Replacing the oven door

1. Clasp the two hinges on either side of the door simultaneously.
2. Hook the top hinge into the top slot, so that the hook is engaged with the roller.
3. Drop the lower hinge into the lower slot, so that the notch is engaged. Drop the door down so it is in the horizontal position.

#### Note

Is it important when carrying out this operation, that both hinges be located simultaneously.

4. Turn the bars.

The door can then be closed.

### Removal. replacement of the oven lamp (Fig. 12)

#### Important

Remember to disconnect the electricity supply before undertaking maintenance of any kind.

Push in and unscrew the glass cap anticlockwise. Remove the faulty bulb and replace with one that resists heat to high temperatures (300°C). Electric bulb 15W - 240V (50Hz), 300°C, E14. These are available from your local Service Centre.

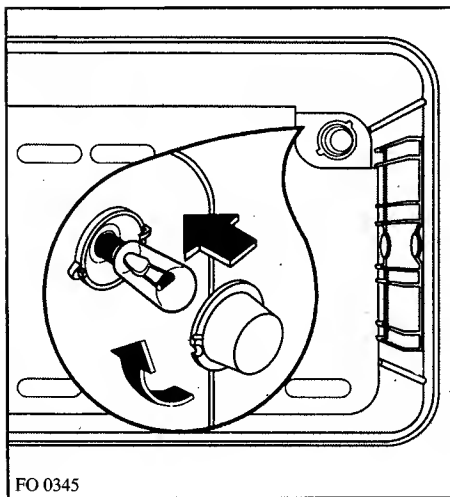


Fig. 12

### Safety cut off hob

Your cooker is fitted with a safety cut off device which cuts the fuel supply whenever the lid is lowered. This is to prevent the lid being lowered onto the heated areas of the hob which have inadvertently been left on.

Should the lid be lowered when the plates are still on the electricity supply to the hob and oven is automatically cut off.

Please see section in "Warnings" relating to glass lids. When the lid is raised again the power supply is automatically restored.

### Safety cut-off switch

Do not tamper with or attempt to adjust the safety cut-off switch. Any adjustment must be made by a qualified engineer.

The switch is designed to prevent the hob or oven being turned on when the lid is closed.

Tampering with the switch may enable the heat to be turned on with the glass lid in the down position. The heat would cause the glass lid to shatter which could result in injury.

Should you find the switch not functioning correctly, contact your local authorised Zanussi Service Centre.

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# WHAT HAPPENS IF SOMETHING GOES WRONG

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If the appliance fails to operate:

1. Check that the socket switch and/or the switch from the supply to the oven are ON.
2. If the oven does not come on, check that the programmer is properly set for **manual** operation, or that you have programmed any automatic cooking correctly.
3. Check that the hob cover, where present, is in the fully raised position.
4. Check that it is properly plugged in.
5. Check that the socket switch is turned on.
6. Check that the socket is supplying power - do this by plugging in another appliance that is known to be working properly.
7. Check that the fuse in the plug is intact.
8. If the hob area does not work, check that you are turning the correct control knob.

If after these the fault remains, you should contact your nearest authorised Zanussi Service Centre and advise them of the following:

- Model No } on rating label situated at the bottom
- Serial No } centre of the oven front frame.
- Date of Purchase
- Brief description of fault

**In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.**

***Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.***

## CUSTOMER CARE DEPARTMENT

For general enquiries concerning your Zanussi appliance, contact our Customer Care Department by letter or telephone as follows:

Customer Care Department  
Zanussi House  
Hambridge Road  
Newbury  
Berkshire RG14 5EP  
Tel: (01635) 521313

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# GUARANTEE CONDITIONS

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We Zanussi, undertake that if within 12 months of the date of the purchase, this Zanussi appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has been serviced, maintained and repaired, taken apart or tampered with by any person not authorised by us.
- The appliance work under this guarantee must be undertaken by a Zanussi representative or authorised agent.
- Any appliance or defective part replaced shall become our property.

This guarantee is in addition to your statutory and other legal rights.

Home visits are made between 8.30am and 5.30pm Mon-Fri. Visit may be available outside these hours in which case a charge will be made.

## EXCLUSIONS

The guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs, removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those subject to rental agreements.
- Products of Zanussi manufacture which are not marketed by Zanussi.
- EU countries: The standard guarantee is applicable but subject to the owner's responsibility and cost to ensure the appliance meets the standards set by the country to which the product is taken. Sight of your purchase may be required.

**Do not use this oven for commercial purposes, it is made for domestic use only.**

